Triangulos (Chapter 1)

E U X S J S O T R E I B U C W N K I V K
C U C H A R A D I T A X R A H C N A L P
Z D N D Z A C X Z K O D A S A N U K S P
C A V E S T R O A I D N A S E B F H A L
R E E D Q I A M A R I S C O S R G Y C V
E B R X R U N Z C X S H E U D U T S A X
G S Y D Q Q I L E L U I S L I B A S R M
O G P R O S R W T H E I H S H D Q A O S
C U M E A F A Z N C L S A R I O N W A P
E Y S T C R M N A R P D A D I I G Z Z S
R M U M O I B W M U O L E T C D E A A A
T R C U C H A R A D A M A O E R U B R D
F Y K Y M V Z S Y O M I C T E L R C S U
W W R A C E S J S E N R A C O E L G A D
H U D I Z S S O T A R A P A I S F A C S
S O D A C S E P W O L L I H C U C Q G M
V V F H K N E R R S A I R O H A N A Z O
B M U E B L E S O Q U E H A C E R E S L
S U D M R E N O P P Y R O D E N E T J E
U D E P S É U H O R A S A R U D R E V R

ROW
PORK
KNIFE
FRUITS
CARROTS
GRILLED
TO IRON
TO GRIND
TEASPOON
APPLIANCES
WATERMELON
SHORTENING
TO TAKE OFF
PLATES/DISHES
FISH
HERBS
GUEST
TO DRY
COOKIES
CLOTHES
TO COOK
DESSERTS
TO PUT ON
TO PICK UP
SILVERWARE
TABLESPOON
TO MARINATE
SHELLFISH/SEAFOOD
FORK
MEATS
SPICES
STEWED
POULTRY
TO DUST
THE HOME
CHERRIES
FURNITURE
VEGETABLES
THE CHORES
TO TAKE OUT
MEASSUREMENTS

Solution


E U X S J S O T R E I B U C W N K I V K
C U C H A R A D I T A X R A H C N A L P
Z D N D Z A C X Z K O D A S A N U K S P
C A V E S T R O A I D N A S E B F H A L
R E E D Q I A M A R I S C O S R G Y C V
E B R X R U N Z C X S H E U D U T S A X
G S Y D Q Q I L E L U I S L I B A S R M
O G P R O S R W T H E I H S H D Q A O S
C U M E A F A Z N C L S A R I O N W A P
E Y S T C R M N A R P D A D I I G Z Z S
R M U M O I B W M U O L E T C D E A A A
T R C U C H A R A D A M A O E R U B R D
F Y K Y M V Z S Y O M I C T E L R C S U
W W R A C E S J S E N R A C O E L G A D
H U D I Z S S O T A R A P A I S F A C S
S O D A C S E P W O L L I H C U C Q G M
V V F H K N E R R S A I R O H A N A Z O
B M U E B L E S O Q U E H A C E R E S L
S U D M R E N O P P Y R O D E N E T J E
U D E P S É U H O R A S A R U D R E V R